



**THAI & SUSHI RESTAURANT**



**Established 2018**

# MOJO LUNCH SPECIAL MENU



(11.30am-3pm) All lunch menu are served with soup or salad and white rice or fried rice or brown rice+\$1 AND  
 Your choice of Chicken, Pork, Beef+\$1, Shrimp+\$2, Steamed Tofu, Fried Tofu or Combination Meat+\$3  
 (Shrimp+Chicken+Pork+Beef) All Noodles No Rice.

NO SUBSTITUTION



## Mojo Combo

A combination of Thai & Japanese start at \$14.95

### Pick a Roll

California roll (Tempura\$2)  
 Naples roll  
 Boston roll  
 Volcano roll +\$2  
 Philadelphia Roll +3

Crunchy Shrimp roll  
 🐟 Spicy Tuna roll  
 🐟 JB roll (Tempura\$2)  
 Vegetable roll (Tempura\$2)  
 Dynamite Roll +\$2

🐟 Salmon Avocado roll  
 🐟 Spicy Salmon roll  
 Spicy Krab roll  
 🐟 Crunchy Salmon roll

🌶️ Basil Sauce  
 🌶️ Green Curry  
 Mongolian

Cashew Nut  
 Garlic Sauce  
 Pad Thai

🌶️ Red Curry  
 🌶️ Panang Curry  
 Pad Se-Ew +\$1

## 2 Rolls Special

Pick any 2 rolls of these are your choices \$12.95



California roll (Tempura\$2)  
 Naples roll  
 Boston roll  
 Volcano roll +\$2  
 Philadelphia Roll +3

Crunchy Shrimp roll  
 🐟 Spicy Tuna roll  
 🐟 JB roll (Tempura\$2)  
 Vegetable roll (Tempura\$2)  
 Dynamite Roll +\$2

🐟 Salmon Avocado roll  
 🐟 Spicy Salmon roll  
 Spicy Krab roll  
 🐟 Crunchy Salmon roll



## Lunch Sushi & Sashimi Combo

🐟 **Sashimi Combo** \$15.95 : 12 pcs Sashimi Tuna (3), White Tuna(3), Salmon(3),&Wahoo(3)

-Half Tuna (6) and half Salmon (6) \$17.95 -All Tuna or all Salmon (12) \$18.95

🐟 **Sushi Combo** \$13.95: 6 pcs Sushi Tuna (1) White Tuna (1) Salmon (1) Wahoo (1)

Shrimp (1) Krab stick(1) & Spicy Tuna roll or California roll or Spicy Salmon Roll or Vocano Roll+\$2

🐟 **RAW FISH:** Consumption of raw seafood, shellfish, eggs, poultry, and/or meat may increase your risk of food borne illness. Consume at your own risk.

# Poke bowl



A fresh cut the fish marinade with Cold Brew TAMARI soy sauce serve with Edamame, Cucumber, Seaweed salad, Masago, Avocado and sushi rice.

- 🐟 - Tuna Poke Bowl \$15.95
- 🐟 - Tuna & Salmon Poke Bowl \$17.95
- 🐟 - Salmon Poke bowl \$15.95
- 🐟 - Hamachi Poke Bowl \$17.95



## Bento Box

A combination Variety of 3 pcs Sushi, 3pcs Sashimi (Tuna/White Tuna/Salmon), 4 pcs California roll, & your choice of Entrée start at \$15.95

- Your choice:**
- Pad Thai
  - Teriyaki Chicken or Shrimp+\$2
  - Pad Se-Ew +\$1
  - Salmon Teriyaki +\$3
  - Tempura Chicken or Shrimp+\$2

- Bento Veggies Stir fry mix vegetables, Vegetable roll, 3 pcs Vegetable sushi and 4 pcs Fried Tofu.

### Teriyaki

Chicken \$10.95    Shrimp \$12.95

### Tempura

Chicken	Shrimp	Vegetable
\$10.95	\$12.95	\$10.95

## Thai Lunch Menu

(11.30am-3pm) All lunch menu are served with soup or salad and white rice or fried rice or brown rice+\$1

All Noodles No Rice.

### NO SUBSTITUTION

Choice of Chicken,Pork, Beef+\$1, Shrimp+\$2, Steamed Tofu, Fried Tofu or Combo Meat+\$3

(Shrimp+Chicken+Pork+Beef)

### Noodle Stir Fried & Noodle Soup



- Pad Thai \$10.95
- Pad Se-Ew \$11.95

- Thai Noodle Soup \$10.95
- Tom Yum Noodle Soup \$14.95

### Thai Curry \$10.95



- Red Curry
- Panang Curry
- Green curry
- Masaman Curry

### Stir Fry Dish \$10.95



- Fried Rice
- Basil Sauce
- Sweet & Sour
- Cashew Nut



- Mongolian Sauce
- Garlic Sauce
- Mix Vegetable Fried Tofu

# Japanese Soup/Appetizers/Salad



**Miso Soup** Japanese bean paste broth, Tofu, Scallions and seaweed. \$2.95

**Fresh Roll** Shrimp, Krab stick, Carrot, Cucumber, Lettuce and wrapped in Rice paper. \$7.25

**Seaweed Salad** Cold seasoned Japanese green seaweed and sesame seeds. \$7.95

**Edamame** Steamed Japanese soy beans seasoned with salt. \$7.25 (Spicy Add \$1)

**Shumai (6pcs)** Steamed or Fried Shrimp dumplings served with Ponzu sauce. \$7.25

**Gyoza (6pcs)** Steamed or Fried Pork dumplings served with Ponzu sauce. \$7.25 (Pan-Seared +\$2)

**Shrimp Tempura** Deep Fried Shrimp and vegetables served with Tempura sauce. \$12.95

**Krab Avocado Salad** Krab Stick mixed with Japanese mayonnaise, Avocado, Masago, on a bed of green salad with a ginger dressing. \$9.75

**Spicy Tuna Salad** Fresh Tuna, Avocado, Cucumber, Scallions, Masago, Kimchi sauce. \$11.95

**Tuna Tataki** Thin slices of a seared Tuna with Ponzu sauce, scallions, Masago. \$11.95

**Spicy Mixed Seafood Salad** Octopus, Conch, Shrimp, Krab stick, Cucumber, Scallions, Masago and kimchi sauce \$12.95

**Spicy Octopus Salad** Octopus, Cucumber, Scallions, Masago and Kimchi sauce. \$11.95

**Spicy Conch Salad** Conch, Cucumber, Scallions, Masago and Kimchi sauce. \$11.95

**Tuna Tower** A ground fresh Tuna seasoned mixed with Tempura flakes and top with slices avocado, scallions and masago \$12.95

**Hamachi Carpaccio** Thin sliced Hamachi, jalapeno, cilantro, and yuzu ponzu. \$14.95

**Seafood Sunomono** Octopus, Conch, Shrimp, Krab Stick, Cucumber, Sesame seeds and Tangy rice vinegar. \$12.95

**Kanisu** Krab Stick, Avocado, Masago wrapped in thin sliced Cucumber, Sesame seeds, Tangy rice vinegar. \$9.95

**Vegetable Naruto** Assorted Vegetables wrapped in thin sliced Cucumber, Sesame seeds and Miso dressing \$9.95

# Thai Appetizers/Salad

**Spring Rolls (3pcs)** Deep fried roll with fresh white cabbage, carrots, celery, glass noodle and served with sweet chili sauce. \$6.25

**Krab Rangoon (4pcs)** Deep fried cream cheese & krab meat mixed with green onion, wrap in wonton crisps and served with sweet chili sauce. \$6.25

**Chicken Satay (4pcs)** Marinated sliced chicken breast on a skewer grilled and served with Thai peanut sauce and cucumber salad. \$9.95

**Papaya Salad (Thai)** Green papaya, shrimp, carrots, lime juice, tomatoes, chili, garlic, fish sauce and crush peanut. \$10.95



Shumai



Krab Rangoon

**House Salad** Fresh lettuce, cucumber tomatoes, carrots, boiled egg and Thai peanut or Ginger dressing \$7.95

**Larb Salad (Thai)** Chopped chicken meat cooked and seasoned with red onions, scallions, mint leaves, chili and lime juice. Served on lettuce. \$10.95

**Nam Tok (Beef Salad)** Grilled New York Steak (10oz) sliced thin mixed with Lime leaves, Chili, Mint, Cilantro, Scallions, Lime juice, Fish Sauce and Toasted rice powder served on lettuce. \$19.95

**Thai Seafood Salad** Fresh lettuce, tomatoes, cucumber, onion, cilantro, cooked in lime juice and homemade Thai chili sauce with mixed seafood. \$18.95

# Thai Soup

Choice of Chicken, Pork, Beef+\$1, Shrimp+\$1, Steamed Tofu, Fried Tofu or Seafood+\$2

**Tom Yum Soup** A popular Thai spicy and sour soup made with lime juice, fresh lemon grass, chili, mushroom, tomatoes, scallions, onions and specially flavored of Thai herbs. \$6.25

**Tom Kha Soup** A popular Thai soup made with coconut milk, lime juice, fresh lemon grass, chili, galangal root, mushrooms, tomatoes, scallions and onions. \$6.25



Tom Yum

**Wonton Soup** Chicken and shrimp wrapped in soft wonton skin with bean sprouts and scallions top with crispy garlic. \$6.25

**Vegetable Soup** An assortment of fresh mixed vegetables in a clear broth. \$6.25




Tom Kha







## BENTO BOX DINNER \$25.95

3 pcs of Sushi, 6 pcs of Sashimi, and Miso soup or Ginger salad

### Pick an Entrée

- Chicken Tempura
- Shrimp Tempura (+\$2)
- Chicken Teriyaki
-  Steak Teriyaki (+\$2)
- Shrimp Teriyaki (+\$2)
-  Salmon Teriyaki (+\$3)
- Pad Thai Chicken

### Pick A Roll

- California roll
-  Spicy Tuna roll
-  Spicy Salmon roll
- Spicy Krab roll
-  J.B. roll
-  Salmon Avocado roll
- Crunchy Salmon Roll




## Nigiri Sushi & Sashimi a la carte (Per order 2 pcs.)



-  Tuna (Maguro) \$6.25
-  Salmon (Sake) \$6.25
-  White tuna (Escolar) \$6.25
-  Hamachi (Yellow Tail) \$7.50
-  Wahoo \$6.25
- Smoked salmon \$6.25
- Krab Stick \$5.25
- Shrimp (Ebi) \$5.25
-  Ikura (Salmon Roe) \$6.25
-  Ama Ebi( Sweet Shrimp) \$7.95
- Eel(Unagi) \$6.95
- Tamago (Omelette)\$5.50
-  Masago(Capelin Roe) \$5.95
-  Quail Egg \$4.25
- Tobiko(Flying Fish Egg) \$5.95
- Conch \$6.25
- Octopus (Tako) \$6.25
-  Saba (Makerel) \$6.25
-  Spicy Scallop \$6.95
- Inari (Sweet Tofu)\$3.90
- Blue Crab \$7.95



 RAW FISH: Consumption of raw seafood, shellfish, eggs, poultry, and/or meat may increase your risk of food borne illness. Consume at your own risk.

 Raw or undercooked meats may increase your risk of food borne illness. Consume at your own risk.



## SASHIMI APPETIZERS

- 9 pieces of Tuna, White Tuna and Salmon \$14.95
- Half Tuna & Half Salmon \$17.95
- All Tuna or Salmon or White Tuna \$18.95



## POKE BOWL

A fresh cut the fish marinade with Cold Brew TAMARI soy sauce serve with Edamame, Cucumber, Seaweed salad, Masago, Avocado and sushi rice.

- 🐟 - Tuna Poke Bowl \$15.95
- 🐟 - Tuna & Salmon Poke Bowl \$17.95
- 🐟 - Salmon Poke bowl \$15.95
- 🐟 - Hamachi Poke Bowl \$17.95

## JAPANESE ENTRÉE

**Chicken Tempura** Japanese style deep fried chicken & vegetables, with Tempura sauce & white rice. \$17.95

**Shrimp Tempura** Japanese deep-fried shrimp and vegetables serve with Tempura sauce and white rice. \$20.95

**Chicken Teriyaki** Japanese style grilled chicken with Teriyaki sauce, steam vegetables and white rice. \$17.95

🍖 **Steak Teriyaki** Japanese style grilled New York Steak with Teriyaki sauce, steam vegetables & white rice. \$20.95

**Shrimp Teriyaki** Japanese style grilled Jumbo Tiger Shrimp with Teriyaki sauce, steam vegetables and white rice. \$26.95

**Salmon Teriyaki** Japanese style grilled filet Salmon with Teriyaki sauce, steam vegetables and white rice. \$25.95

**Yaki soba** (No rice) Stir fry egg noodle with Japanese seasoning assorted vegetables and a choice of your meat :

Chicken \$14.95, Pork \$14.95, Beef \$16.95, Shrimp \$17.95

🐟 RAW FISH: Consumption of raw seafood, shellfish, eggs, poultry, and/or meat may increase your risk of food borne illness. Consume at your own risk.



🍖 Raw or undercooked meats may increase your risk of food borne illness. Consume at your own risk.



# Sushi & Sashimi Combinations



All Sushi & Sashimi are served with Miso soup or salad

-  **Boat for 1:** 6 pieces of sushi, 9 pieces of sashimi and Rainbow roll. \$30.95
-  **Boat for 2:** 12 pieces of sushi, 16 pieces of sashimi, Shrimp Tempura roll and Spicy Tuna Roll. \$65.95
-  **Boat for 3:** 18 pieces of sushi, 20 pieces of sashimi, Shrimp Tempura roll, Spicy Tuna & Salmon Avocado Roll. \$85.95
-  **Boat for 4:** 24 pieces of sushi, 24 pieces of sashimi, Rainbow roll, Spicy Tuna roll, Salmon Avocado roll and Four Season roll. \$129.95
-  **Sushi Deluxe:** 10 pieces of sushi and Beauty & The Beast roll. \$25.95
-  **Sashimi Mori:** 16 pieces of tuna, white tuna, salmon and Wahoo \$27.95



## Hand Roll

-  **Spicy Tuna** \$6.25
-  **Spicy Salmon** \$6.25
- Spicy Krab** \$5.75



-  **Salmon Avocado** \$6.25
- Eel Avocado** \$7.25
- Spicy Blue Crab** \$8.95

# MOJO SIGNATURE ROLL

**Mojo Roll** Shrimp tempura, cream cheese, avocado, asparagus, topped imitation crab, masago, spicy mayo & eel sauce \$15.95

**Crunchy Garlic Roll** Shrimp tempura, cream cheese, avocado, cucumber and masago topped Fried crispy garlic \$14.95

**Blue Crab Roll** Real crab meat, avocado, cucumber rolled with soy paper, masago and tempura flakes \$14.95

**Alaskan Roll** Real crab meat cucumber, lettuce topped avocado & spicy mayo \$16.95

**Mango Tango Roll** Spicy tuna, tempura flakes topped mango, salmon, masago, spicy mayo & eel sauce \$14.95

**Tuna Siracha Roll** Spicy tuna, tempura flakes, avocado, jalapeño, Siracha sauce, and Japanese pepper \$15.95

**Tuna Fire Roll** Spicy tuna, jalapeño, avocado topped spicy tuna, spicy mayo & eel sauce. \$14.95



Tuna Fire Roll



**Tuna Lover Roll** Spicy tuna, avocado topped seared tuna, tempura flakes, spicy mayo & eel sauce. \$14.95

**Yummy roll** Spicy tuna, cream cheese deep fried the roll topped assorted fish, tempura flakes, masago, spicy mayo & eel sauce. \$15.95

**Four Seasons Roll** Tuna, white tuna, salmon, Hamachi, asparagus, avocado tempura flakes, masago spicy mayo & eel sauce. \$14.95

**Salmon in Love** (8pcs) Fresh salmon, avocado, cucumber seared salmon, salmon roe (Ikura) & Japanese mayonnaise. \$14.95

**Crazy Tuna Roll** Spicy tuna roll chopped tuna, avocado, tempura flakes, spicy mayo, eel sauce \$14.95

**Picante** spicy tuna, cucumber roll with soy paper topped seared Hamachi, jalapeno, tobiko, spicy mayo & eel sauce. \$17.95

**Blue Lava** Real crab meat, asparagus deep fried the roll topped baked mixed seafood, masago, spicy mayo & eel sauce. \$18.95



## Basic Sushi Roll (10pcs)



### Spider Roll

Soft shell crab,  
asparagus, avocado,  
masago with eel sauce.  
\$13.95

### Shrimp Tempura Roll

Shrimp tempura,  
asparagus, avocado  
masago and eel sauce  
+s.Mayo \$12.95

### Mexican Roll

Shrimp tempura,  
jalapeño, asparagus,  
avocado, masago,  
spicy mayo sauce.  
\$13.95

### Green dragon roll

Shrimp tempura roll  
topped with slice  
avocado, spicy mayo &  
eel sauce \$13.95

### Red Dragon roll

Shrimp tempura roll,  
topped with tuna, avocado,  
spicy mayo & eel sauce.  
\$14.95

### Yellow Dragon roll

Shrimp tempura roll  
topped with salmon,  
avocado, spicy mayo  
& eel sauce. \$14.95

### Black Dragon Roll

Shrimp tempura roll  
topped with BBQ eel,  
avocado, spicy mayo &  
eel sauce. \$16.95

### Rainbow Dragon Roll

Shrimp tempura roll  
topped with tuna, white  
tuna, salmon, wahoo  
spicy mayo & eel sauce.  
\$16.95

### Beauty & The Beast Roll

Half tuna, half eel,  
avocado, asparagus,  
tobiko and topped with  
spicy mayo and eel sauce  
\$13.95

### Hawaiian Roll

Spicy tuna, tempura  
flakes, chopped  
pineapples, masago,  
spicy mayo & eel sauce  
\$14.95

### Atlantic Roll

Spicy tuna, cucumber,  
creamcheese, SMOKED  
Salmon, masago, spicy  
mayo & eel sauce  
\$15.95

# Basic Sushi Roll (8pcs)

## California roll

(Tempura+\$2)  
Imitation Krab,  
cucumber, avocado,  
and masago. \$8.95



## Spicy tuna roll

Tuna, scallions,  
masago, and spicy  
kimchi sauce. \$9.95

## Boston Roll

Shrimp, lettuce, avocado,  
cucumber and Japanese  
mayonnaise. \$8.95

## Philadelphia Roll

Smoked salmon, cream  
cheese, scallions, masago  
\$9.95

## Spicy Salmon roll

Salmon, scallions,  
masago spicy kimchi  
sauce. \$9.95

## Dynamite Roll

Bake mixed seafood spicy  
mayo, eel sauce. \$9.95

## Naples Roll

White fish tempura,  
cucumber, spicy mayo,  
eel sauce \$8.95

## Spicy Krab Roll

Imitation Krab mixed  
with spicy mayo,  
cucumber and \$8.95

## Rainbow Roll

California roll cucumber,  
tuna, salmon, white Tuna  
and wahoo. \$12.95

## Volcano Roll

(Tempura\$1) Baked  
mixed seafood on  
California roll spicymayo,  
eel sauce. \$12.95

## Crunchy Salmon Roll

Crispy salmon, cucumber,  
spicy mayo, eel sauce \$8.95

## Salmon Avocado Roll

Fresh salmon, scallions,  
avocado. \$9.95

## Crunchy Shrimp Roll

Steamed shrimp, tempura  
flake, cucumber, spicy  
mayo, eel sauce \$8.95

## Super Krab Roll

(No Rice) Mixed Spicy  
Krab, Avocado, Creamcheese,  
Oshinko(pickle radish) and  
Deep Fried Tempura Style  
with Spicy Mayonnaise and  
Eel Sauce. \$12.95

## J.B. Roll

(Tempura+\$2) Salmon,  
cream cheese, scallions.  
\$8.95

## Sunshine Roll

Spicy Tuna, Avocado,  
Creamcheese, Salmon on  
Top and Kimchi Sauce.  
\$13.95

## Eel Avocado roll

BBQ Japanese eel, avocado,  
eel sauce. \$10.95

## Vegetable Roll

(Tempura+\$2) Japanese  
Oshinko (pickle radish),  
avocado, asparagus,  
cucumber, carrot. \$8.95



## Crispy Eel Roll

Deep fried eel, BBQ eel,  
cucumber, avocado, eel  
sauce, spicy mayo  
\$14.95



# THAI CURRY

Your choice of Chicken, Pork, Beef+\$1, Shrimp+\$3, Steamed Tofu, Fried Tofu or Combination Meat+\$5 (Shrimp/Chicken/Pork/Beef), Jumbo TIGER Shrimp+\$8, Crispy Duck+\$9, Mixed Seafood+\$12(Half Lobster Tail/Shrimp /Squid/Scallop/Green Muscle)

All Noodles No Rice. All dishes can be prepared mild, medium, hot, or Thai hot!

## Red Curry \$17.95

Red curry paste, coconut milk, sweet Thai basil, bamboo shoot, bell peppers, carrot and zucchini.

## Green Curry \$17.95

Green curry paste, coconut milk, bamboo shoot, zucchini, green bell peppers, green bean, broccoli and Thai basil.

## Panang Curry \$17.95

Panang curry paste, coconut milk, broccoli, carrot, bell peppers and Thai basil.

## Masaman Curry \$17.95

Southern Style Thai curry paste with onions, potatoes, cashew nuts, coconut milk and avocado.



# FRIED RICE

Your choice of Chicken, Pork, Beef+\$1, Shrimp+\$3, Steamed Tofu, Fried Tofu or Combination Meat+\$5(Shrimp/Chicken/Pork/Beef), Jumbo TIGER Shrimp+\$8, Crispy Duck+\$9, Mixed Seafood+\$12(Half Lobster Tail/Shrimp/Squid/Scallop/Green Muscle)

All dishes can be prepared mild, medium, hot, or Thai hot!

## Thai Fried Rice

Stir-fried Jasmin white rice, carrots, peas, egg, onion, tomatoes with Homemade brown sauce.

## Basil Fried Rice

Stir-fried Jasmin white rice with basil sweet chili sauce, garlic, carrots, bell peppers and Thai basil leaves.

## Pineapple Fried Rice

Stir-fried Jasmin white rice with shrimp and chicken, pineapples, cashew nuts, raisin, peas, carrots, onion scallions, egg and curry powder



# THAI STIR FRY NOODLE

All dishes can be prepared mild, medium, hot, or Thai hot!

Your choice of Chicken, Pork, Beef+\$1, Shrimp+\$3, Steamed Tofu, Fried Tofu or Combination Meat+\$5 (Shrimp/Chicken/Pork/Beef), Jumbo TIGER Shrimp+\$8, Crispy Duck+\$9, Mixed Seafood+\$12(Half Lobster Tail/Shrimp/Squid/Scallop/Green Muscle)All Noodles No Rice.

 **Pad Thai \$15.95**

Thai famous rice noodles stir fry with egg, green onion, crush peanuts, and bean sprouts with Pad Thai sauce (The sweet from Palm Sugar)



**Pad Se-Ew \$15.95**

Stir fry flat rice noodles with garlic, egg, broccoli, carrot and sweet garlic brown sauce.

**Pad Woon Sen \$16.95**

Stir Fry glass noodles with egg, onions, celery, cilantro, bean sprouts, green onion, tomatoes with brown sauce

 **Drunken Noodles \$15.95**

Stir fry flat rice noodles with onions, basil leaves, bell peppers, Thai chili brown sauce



## THAI STIR – FRY

All dishes can be prepared mild, medium, hot, or Thai hot!

Your choice of Chicken, Pork, Beef+\$1, Shrimp+\$3, Steamed Tofu, Fried Tofu or Combination Meat+\$5(Shrimp/Chicken/Pork/Beef), Jumbo TIGER Shrimp+\$8, Crispy Duck+\$9, Mixed Seafood+\$12(Half Lobster Tail/Shrimp/Squid/Scallop/Green Muscle)All Noodles No Rice.

 **Basil Sauce \$15.95**

sautéed onion, bell peppers, bamboo shoot, and Thai basil leaves with sweet basil sauce

**Cashew Nuts \$15.95**

Sautéed with cashew nuts, onions, celery, carrots, scallions and bell peppers with brown sauce.

 **Garlic sauce \$15.95**

Sautéed with fresh garlic and ground pepper topped with crispy garlic and on a bed of steamed mixed vegetables

**Ginger Sauce \$15.95**

Sautéed with fresh ginger, onions, Pineapple, celery, scallions and mushroom with homemade ginger sauce.

 **Sweet & Sour Sauce \$15.95**

Sautéed with sweet and sour sauce, tomatoes, cucumbers, bell peppers, onions & pineapples.

 **Mixed vegetables \$15.95**

Sautéed mixed vegetables with Brown sauce.

**Mongolian Sauce \$15.95**

Lightly battered beef sautéed with green onions in a savory brown sauce.

**Volcano Sauce \$15.95**

Pick your of meat and we battered and fried until crispy then we put sweet chili sauce on top with bed on mixed vegetable

## Kid Menu (12 years and Under Only)

### Fried Rice

Fried rice sautéed with egg, peas, carrots and onion.

Chicken or Pork \$6.95

Beef \$7.95

Shrimp \$8.95



### Chicken Broccoli

Sautéed broccoli, carrots in brown sauce side of steamed w/rice. \$6.95

### Chicken Teriyaki

Chicken Teriyaki served with steamed broccoli and side of steamed w/rice.

Chicken Teriyaki \$6.95

Steak Teriyaki \$9.95

## Side Order - Add on

Steamed Jasmine Rice	\$2.00	Teriyaki Sauce	\$1.50
Steamed Brown Rice	\$3.00	Assorted Steamed Vegetables	\$3.00
Sushi Rice	\$2.50	Side Fried Rice	\$4.95
Steamed Noodle	\$2.00	Side French Fries	\$3.95
Peanut Sauce	\$1.00	Ginger Dressing	\$1.00

# MW WINE LIST

## WHITE WINE



### CHARDONNAY

**William Hill, CA \$8.95/Glass \$33/Bottle**  
Flavors of baked apple, supported by layered notes of toasty oak, caramel, and brown spice. A moderate mouthfeel and sweetness are balanced by refined, juicy acidity.

### PINOT GRIGIO

**Da Vinci, Italy \$8.75 \$32**  
Our expressive Pinot Grigio has flavors of fresh green apple, juicy citrus and tropical fruit with a hint of minerality. Enjoy the lively acidity and fresh, crisp profile that makes this a wonderfully versatile white wine.

**Mirassou, CA \$8.75 \$32**  
In a word is "Crisp" The taste of citrus fruit and mellows into a juicy bouquet of white peach, fresh pear and green apple.

### Sauvignon Blanc

**Dark Horse, CA \$8.50 \$31**  
A deliciously refreshing Sauvignon Blanc offering bright citrus and tropical fruit, with a crisp, juicy finish.

**Starborough, New Zealand \$8.75 \$32**  
Crisp and refreshing, characterized by ripe tropical fruit accents and some herbal notes. The wine shows flavors of passion fruit, kiwi and guava over a citrus background.

## HOUSE WINE \$5.95/Glass

CHARDONNAY	WHITE ZINFANDEL
PINOT GRIGIO	RIESLING
MERLOT	CABERNET



## RED WINE

### PINOT NOIR

**Prophecy, CA \$8.95 \$33**  
The wine is elegant and medium bodied, with lush layers of red cherry and raspberry, complemented by complex spice notes, leading to a velvety, smooth finish.

### MERLOT

**Château Souverain, CA \$8.75 \$32**  
Smooth and medium in body, this supple wine has fresh and engaging cherry and berry flavors, with subtle oak spices, mild tannins and soft acidity. It's well balanced, polished and pleasing.

### CABERNET SAUVIGNON

**Darkhorse, CA 8.50 31**  
With bold flavors of blackberry and cherry supported by firm tannins, brown spice and a dark chocolate espresso finish, this Cabernet was carefully aged to develop dark fruit flavors and dark roast aromas.

### MALBEC

**Alamos, Argentina \$8.50 \$31**  
Black raspberry with a touch of chocolate and sweet spice.

## SPARKLING WINE

**Astoria Prosecco, Italy \$8.95/Glass**

# MW BEVERAGE

## BEVERAGES

Thai Iced Tea   Thai Iced Coffee		\$3.50
Hot Matcha Green Tea	\$2.75(per person)	
Hot Jasmine Tea	\$2.75(per person)	
Juice (Cranberry, Apple)		\$2.50
Spring Water	Large .....	\$8.95
Sparkling Water	Large .....	\$8.95
	Small .....	\$6.50
Kid's Chocolate Milk		\$2.50

## SODA

\$2.95 Coke | Diet Coke | Sprite | Lemonade  
| Raspberry Tea | Arnold Palmer  
| Shirley Temple | Unsweetened Iced Tea



## HOT SAKE

Sho Chiku Bai	Small \$7	Large \$12
Sake & Plum Wine	Small \$8	Large \$14

A tantalizing blend of sake and Koshu plum wine.

## BEER

Imported 12 Oz. \$5.75

Sapporo, Japan	Ichiban, Japan
Singha, Thailand	Kirin Light, Japan

Domestic 12 Oz \$4.25

Michelob Ultra

Large Ichiban,  
Japan 22 Oz.  
\$8.95

Large Sapporo, Japan 22 Oz.  
\$8.95



## COLD SAKE

Sho Chiku Bai Ginjo 300 ml. \$14

It's a silky-smooth, rich and fruity flavor. Its delicate, dry and silky smooth.

Sho Chiku Bai Nigori 375 ml. \$14

It's coarsely filtered, bold, sweet, and goes well with spicy food.

Koshu Plum Wine Glass \$7 Bottle \$26